

THE MAN WHO HEARD IT BEFORE.

M. W. WALTER.

[SOLO AND DUET.]

EDWARD HOLST.

Allegretto.

mf

1. You tell him a joke you re- lied on as new, He smiles in a wea- ri- some way.
2. The girl whom you woo in your ten- der- est tone, Whose heart you are seek- ing to gain,

mf

From a com- e- dy now you re- cite him a bit, He saw it, he says, in a play.
List- ens cold- ly to all you may have to pro- test, Seems on- ly to wish you'd re- frain.

You give him a sto- ry that nev- er yet failed To set all who heard in a roar;
You seek for some praise not to tal- e- ly trite, And e'en the the- saur- us ex- plore;

He nods half ap- prov- al and turns him a way, And mur- murs, "I've heard it be- fore."
It's all of no use, and you bid her good- bye, You see she has heard it be- fore. Ah!

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DUET.—*Moderato.*

How sad it must be to go on - ward like this, With noth- ing on earth to en- joy,

pp

And nev- er make a- ny one hap- py your- self, And on- ly find things to an- noy.

His life, like an or- ange whose juic- es are gone, 'Tis a dry, emp- ty shell, and no more:

A - las! he is much to be pit- ied, not blamed, The man who has heard it be- fore;

rit.

A - las! he is much to be pit- ied, not blamed, The man who has heard it be- fore.

rit. *D.C.*

BOILED MEATS NOT BOILED.

Best Cooks Quickly "Set" the Surface and Then Only Simmer.

Boiling is a branch of culinary art that is understood by comparatively few cooks, although it is generally supposed to be the most simple form of cookery known.

Actual boiling as applied to meats very rarely occurs, excepting for a few minutes at a time, and then at the beginning of cooking. When these few minutes are over, the aim of the experienced cook is to keep meats that are to be boiled from boiling, and to let them simmer until done, for as surely as the meat boils it will be spoiled. A good rule for boiling is the following:

Fresh meat, fresh poultry, fresh fish, all alike, should be plunged into as much boiling water as will cover them. Boil quickly three or four minutes in the case of meat, one minute in the case of fish, then draw the kettle back, add a little cold water to reduce the heat, and keep it covered, and let the contents simmer only until done.

The quick boiling "sets" the surface of the meat, which keeps in the flavor and goodness, while the inner portion is gently cooked until done; this is all the "boiling" needed.

When really boiled, fresh meat is tough and flavorless, so that to "boil" meat successfully it should not be boiled at all.

That fresh meat should invariably be put into boiling water, and salt meat into cold, is another rule worth remembering. Salt should always be added to the water for fresh meats.—N. Y. Tribune.

Washing and Cleaning Gloves.

The so-called washing gloves are an excellent choice for utility purposes all summer, as they can be cleaned once and again by washing them in water that is more than warm, but not scalding hot, using a bit of pure white soap in the process. It is best to wash them upon the hands, as the chamois is less likely to shrink in drying. Wash and then rinse in clear water and dry by rubbing with a Turkish or other soft, rough towel. For kid gloves of light color, that are but slightly soiled but not stained, there is no better mode of freshening than to wind a bit of oiled silk around the finger, rubbing vigorously to remove all traces of the mar. Any woman who tests this easy way of cleaning kid gloves will be sure to keep thereafter a strip of silk in her possession. A quarter or even an eighth of a yard is enough to purchase at once, as in fancy dry goods houses where it is sold, it is kept moist in a large roll and is thus very pliable. Moisten the silk, however, when using.—Brooklyn Citizen.

—Mrs. Lipple (to grocer):—"Tell Mr. Allspice I'm going to trade elsewhere if he doesn't give me better measure." Boy—"Why, what's been wrong?" Mrs. Lipple—"The last butter he sent me was half a pound short." Boy—"Oh, yer mustn't mind a little thing like dat. It's only his weigh."—Judge.

—Cauliflower Sauce.—Make a pint of white sauce and add to it a medium sized cauliflower boiled tender and minced small; heat all together for a moment or two and serve with roast pork or roast beef.

—Lemon Frosting.—Beat together one cupful of confectioner's sugar, the white of one egg and one tablespoonful of lemon juice until of a consistency to spread. This is a simple form of frosting, convenient to make at times.—N. Y. Observer.

—Two things to know are, first, that a menthol pencil should go in your outfit bag, as it quickly takes the poison out of a mosquito's bite; second, that flour lightly dredged over a loaf of cake before icing it prevents the spreading and running off of the latter.

—For the Bath.—A teaspoonful or more of powdered borax thrown into the bathtub while bathing will communicate a velvety softness to the water, and at the same time invigorate and rest the bather. Persons troubled with nervousness or wakeful nights will find this kind of bath of great benefit.

—Remedy for Chapped Hands.—When doing housework, if your hands become chapped or red, mix cornmeal and vinegar into a stiff paste and apply to the hand two or three times a day, after washing them in hot water, then let dry without wiping, and rub with glycerine. At night use cold cream and wear gloves.—Health Helper.

—Asparagus Salad.—Boil the asparagus until tender, drain and put on the ice, when very cold serve with a French dressing poured over it, or if you prefer serve the dressing separate in a gravy boat. If the salad is to be eaten at a one o'clock dinner, it will be necessary to boil it early in the morning, as it takes it some hours to cook.—Boston Budget.

—Tapioca Cream.—Soak two tablespoonfuls of tapioca until tender. Boil one quart of milk, and add it to the tapioca, then add the yolks of three eggs well beaten with a cup of sugar. Let it boil up once, then set it away to cool. Beat the whites of the eggs to a stiff froth, add a little more than one-half cup of sugar and beat it in thoroughly. Spread the meringue over the pudding and brown slightly in the oven.—Boston Budget.

—Blueberry Pudding (in all receipts which call for blueberries, huckleberries may be used).—Three cups blueberries; two cups milk; two eggs; two heaping teaspoonfuls baking powder; one-half teaspoonful of salt; flour enough to make a thick batter. Stir into the batter the berries, well dredged with flour, turn into a buttered pudding mold, cover tightly, set in a pot of boiling water, and boil steadily for two hours. Turn out, and eat with either hard or liquid sauce.—Harper's Bazar.

—Do not use water in case of fire from kerosene. It will spread the flames. Dirt, sand or flour is the best extinguisher. Smother with woolen table cloth or carpet.

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Stockholder's Meeting.

Notice is hereby given that a meeting of the Stockholders of the St. Louis, Kennett & Southern Railroad Company will be held at the office of said Company, corner Spanish and Independence streets, City of Cape Girardeau, Missouri, on Saturday, October 12th, 1914, for the purpose of submitting to said Stockholders the proposition of guaranteeing the principal and interest of the bonds of the Pemiscot Railroad Company on the terms submitted by said Pemiscot Railroad and to attend to such other business as may on said day be submitted to said Stockholders. LOUIS HOUX, President. Cape Girardeau, Mo. August 12th, 1914.

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